

### **Claim Amendments**

Please amend the claims as follows:

1. (withdrawn) An apparatus for barrier submersion cooking comprising:  
a vessel effectively dimensioned such that when placed into hot liquid cooking medium a vent remains above a top surface of the liquid cooking medium;  
a food item containment area within the vessel for receiving a food item dimensioned such that the food item is in intimate contact with an interior vessel wall; and  
a rack for lowering the vessel into the liquid cooking medium to an effective depth such that the food item containment area is below the top surface of the liquid cooking medium and the vent is above the top surface of the liquid cooking medium.
2. – 49. (cancelled).
50. (currently amended) A method for barrier submersion cooking comprising the steps of:  
placing a food item within a food item containment area of a vessel dimensioned such that the food item is in intimate contact with an interior vessel surface ~~wall~~; the vessel effectively dimensioned so that when the vessel is submersed into hot liquid cooking medium a vent remains above a top surface of the liquid cooking medium;  
placing the vessel within a rack;  
lowering the rack into the liquid cooking medium for an effective cooking time to an effective depth such that the food item containment area is below the top surface of

the liquid cooking medium and the vent is above the top surface of the liquid cooking medium;

removing the rack from the liquid cooking medium after cooking has completed; and

removing the cooked food item from the vessel;

wherein the vessel prevents the cooking medium from contacting the food item and is formed of a material that substantially instantaneously transfers heat from the hot liquid cooking medium to produce immediate effective frying temperature at the food item.

51. (withdrawn) A method for barrier submersion cooking comprising the steps of:

placing a food item within a food item containment area of a vented cooking vessel dimensioned such that the food item is held loosely within the cooking vessel and the food item does not contact a steaming vessel wall; the cooking vessel effectively dimensioned such that when a steaming vessel is submersed into hot liquid cooking medium a vent remains above a top surface of the liquid cooking medium;

placing an effective quantity of water into the steaming vessel so that when placed into hot liquid cooking medium an effective amount of steam is produced;

placing the cooking vessel within the steaming vessel;

lowering the steaming vessel into the liquid cooking medium for an effective cooking time to an effective depth to produce an effective amount of steam without permitting the hot liquid cooking medium to enter the cooking chamber; and

removing the cooked food item from the cooking vessel after cooking has completed.

52. (withdrawn) The method of claim 51 wherein the step of lowering the steaming vessel into the liquid cooking medium includes the further steps of placing the steaming vessel within a rack and lowering the rack into the liquid cooking medium.

53. (withdrawn) The method of claim 52 wherein the step of placing the steaming vessel within the rack is done at the time of rack fabrication.

54. (withdrawn) The method of claim 52 wherein the step of placing the steaming vessel within the rack is done subsequent to rack fabrication.

55. (withdrawn) A cooking rack comprising:

- a body having an open side for receiving a cooking vessel; a bottom support member for supporting the cooking vessel, the body effectively liquid permeable to allow a liquid to freely flow within the body;

- a handle attached to the body;

- an anti-float member effectively sized and located to overhang the cooking vessel to inhibit cooking vessel float; and

- a hanger for suspending the cooking rack.

56. (withdrawn) A cooking vessel comprising:

- a food item containment area within the vessel for receiving a food item dimensioned such that the food item is in intimate contact with an interior vessel wall;

- a vessel top cap dimensioned to simultaneously contact the food item and superior vessel side walls; and

a vent for releasing vapors.

57. (new) The method of claim 50 wherein the vent is an open vessel top.

58. (new) The method of claim 50 wherein the vessel includes vessel side walls effectively tapered to effect ease of food item removal after cooking.

59. (new) The method of claim 58 wherein the vessel side walls form a predetermined geometric shape as required to substantially maintain intimate contact with the food item.

60. (new) The method of claim 50 wherein vessel superior sidewalls extend from the food item containment area an effective distance to prevent hot liquid cooking medium from entering the food item containment area when the vessel is submersed into the hot liquid cooking medium.

61. (new) The method of claim 60 wherein the vessel superior sidewalls terminate in a mounting flange used to support the vessel within the rack.

62. (new) The method of claim 58 wherein the vessel superior sidewalls are tapered outward.

63. (new) The method of claim 50 wherein the vessel is a rounded bottom vessel.

64. (new) The method of claim 50 wherein the vessel is formed of a material selected from the group consisting of thin walled aluminum, copper, aluminum alloy, copper alloy, gold, gold alloy, thin walled stainless steel and combinations thereof.

65. (new) The method of claim 50 wherein the food item comprises a filler encased by dough.

66. (new) The method of claim 50 wherein the vessel is a pouch comprising liquid impermeable sealed sides and bottom, wherein the seal is formed from a method selected from the group consisting of welding, folding and combinations thereof, and a vapor permeable top seal is formed after insertion of the food item by a seal selected from the group consisting of an interrupted seal, a vapor permeable seal and a pressed seal.

67. (new) The method of claim 50 wherein the vessel comprises a first and second cooking chamber half, each having a first and second food cavity, respectively, dimensioned such that when the first and second cooking chamber halves are mated, the first and second food cavity form the food item containment area.

68. (new) The method of claim 67 wherein a top surface of the cooking chamber half serves as the vent.

69. (new) The method of claim 67 further including a channel fabricated into each of the first and second cooking chamber halves and positioned such that when the first and second cooking chamber halves are mated, the mated channels form the vent.

70. (new) The method of claim 67 further comprising a gasket incorporated into sides and bottom of the vessel to insure a liquid tight seal, and a locking clamp for maintaining the mating.

71. (new) The method of claim 70 wherein the locking clamp is incorporated into the rack.

72. (new) The method of claim 70 wherein the gasket is incorporated into sides and bottom of the first cooking chamber half.

73. (new) The method of claim 70 wherein the gasket is a flexible formed gasket permanently attached to sides and bottom of the first and second cooking chamber halves such that when the first and second cooking chamber halves are mated, the formed gasket flexes outward.

74. (new) The method of claim 73 further including a stick inserted into the vessel for cooking batter on a stick.

75. (new) The method of claim 50 wherein the vessel includes a plurality of flutes for imparting a predetermined shape to a batter cooked within the vessel.

76. (new) The method of claim 75 wherein the rack holds a stick in the batter during cooking.

77. (new) The method of claim 75 wherein a top cap holds a stick in the batter during cooking.

78. (new) The method of claim 75 wherein a stick retaining attachment fabricated into a vessel bottom holds a stick in the batter during cooking.

79. (new) A method for barrier submersion cooking comprising the steps of:

placing a food item within a food item containment area of a vessel dimensioned such that substantially all food item surfaces are in intimate contact with an interior vessel surface; the vessel effectively dimensioned so that when the vessel is submersed into

hot liquid cooking medium a vent remains above a top surface of the liquid cooking medium;

placing the vessel within a rack;

lowering the rack into the liquid cooking medium for an effective cooking time to an effective depth such that the food item containment area is below the top surface of the liquid cooking medium and the vent is above the top surface of the liquid cooking medium;

removing the rack from the liquid cooking medium after cooking has completed; and

removing the cooked food item from the vessel;

wherein the vessel comprises a vessel top cap dimensioned to simultaneously contact the food item and superior vessel side walls; the vessel preventing the cooking medium from contacting the food item and formed of a material that substantially instantaneously transfers heat from the hot liquid cooking medium to produce immediate effective frying temperature at the food item and having a top cap floor cooking surface in intimate contact with the food item.

80. (new) The method of claim 79 wherein the vessel includes a step positioned to form a positive stop for the top cap.

81. (new) The method of claim 79 wherein the top cap includes a handle.

82. (new) The method of claim 79 wherein the top cap includes the vent.

83. (new) The method of claim 79 wherein vessel side walls are effectively tapered to effect ease of food item removal after cooking.

84. (new) The method of claim 79 wherein the vessel side walls form a predetermined geometric shape as required to substantially maintain intimate contact with the food item.

85. (new) The method of claim 79 wherein vessel superior sidewalls extend from the food item containment area an effective distance to prevent hot liquid cooking medium from entering the food item containment area when the vessel is submersed into the hot liquid cooking medium.

86. (new) The method of claim 85 wherein the vessel superior sidewalls terminate in a mounting flange used to support the vessel within the rack.

87. (new) The method of claim 85 wherein the vessel superior sidewalls are tapered outward.

88. (new) The method of claim 79 wherein the vessel is a rounded bottom vessel.

89. (new) The method of claim 79 wherein the vessel and top cap are formed of a material selected from the group consisting of thin walled aluminum, copper, aluminum alloy, copper alloy, gold, gold alloy, thin walled stainless steel and combinations thereof.

90. (new) The method of claim 79 wherein the food item comprises a filler encased by dough.



91. (new) The method of claim 79 wherein the rack applies an effective amount of downward pressure to create tight, intimate contact between the top cap and the food item and the superior vessel side walls.

92. (new) The method of claim 91 wherein the downward pressure is created by a spring.

93. (new) The method of claim 79 further comprising a non-stick surface applied to the interior vessel wall and a top cap floor cooking surface.

94. (new) A method for barrier submersion cooking comprising the steps of:

placing a food item within a food item containment area of a pouch, the pouch effectively dimensioned so that when the pouch is submersed into a hot liquid cooking medium a vent remains above a top surface of the liquid cooking medium; compressing the pouch food item containment area around the food item so a pouch food item containment area inner surface comes into intimate contact with substantially all food item surfaces while maintaining a viable pouch open top portion to serve as the vent;

placing the pouch within a rack;

lowering the rack into the liquid cooking medium for an effective cooking time to an effective depth such that the food item containment area is below the top surface of the liquid cooking medium and the vent is above the top surface of the liquid cooking medium;

removing the rack from the liquid cooking medium after cooking has completed; and removing the cooked food item from the pouch;

wherein the pouch prevents the cooking medium from contacting the food item and is formed of a material that substantially instantaneously transfers heat from the hot liquid cooking medium to produce immediate effective frying temperature at the food item.

95. (new) The method of claim 94 wherein the pouch comprises a tail piece to serve as both a handle and the vent.

96. (new) The method of claim 94 wherein the pouch is fabricated of a material selected from the group consisting of aluminum, copper, aluminum alloy, copper alloy, gold, gold alloy, and combinations thereof.

97. (new) The method of claim 94 wherein the pouch comprises liquid impermeable sealed sides and bottom, wherein the seal is formed from a method selected from the group consisting of welding, folding and combinations thereof, and a vapor permeable top seal is formed after insertion of the food item by a seal selected from the group consisting of an interrupted seal, a vapor permeable seal and a pressed seal.

98. (new) A method for barrier submersion cooking comprising the steps of:

placing a food item encased in a flexible sheet material within a food item containment area of a vessel dimensioned such that the flexible sheet material is in intimate contact with substantially all food item surfaces and an interior vessel surface; the vessel effectively dimensioned so that when the vessel is submersed into hot liquid cooking medium a vent remains above a top surface of the liquid cooking medium;

placing the vessel within a rack;

lowering the rack into the liquid cooking medium for an effective cooking time to an effective depth such that the food item containment area is below the top surface of the liquid cooking medium and the vent is above the top surface of the liquid cooking medium;

removing the rack from the liquid cooking medium after cooking has completed; and removing the cooked food item from the vessel;

wherein the vessel prevents the cooking medium from contacting the flexible sheet material and the flexible sheet material and vessel are formed of a material that substantially instantaneously transfers heat from the hot liquid cooking medium to produce immediate effective frying temperature at the food item.

99. The method of claim 98 wherein the flexible sheet material comprises a tail piece.

100. The method of claim 99 wherein the flexible sheet material is wrapped around the food item such that it overlaps itself and forms the tail piece.